

MARKET BASKET PAGE



Fill Your Sunday Dinner Market Basket at these Stores

We're Declaring War on the High Cost of Living

Visit us tomorrow and see for yourself the dozens of savings we offer you in

Pork Sausage

T-Bone Steaks

Hamburger

Sirloin Steaks

Breast of Lamb

Porterhouse Steaks

BEST SUGAR CURED HAMS IN HONOLULU

HOME-MADE LARD Fill Your Sunday Wants Here

Phone 3451 C. Q. Yee Hop & Co.

-King Street

When ordering tomorrow's supplies don't fail to order

GEMAILE 55 CREAMERY BUTTER

then you'll be sure of getting the one really first-class New Zealand Butter.

For Sale at all Markets and Grocers

Four Famous Honolulu Recipes!

These are well recommended by the well known hostesses mentioned below, and should prove a splendid addition to your cook book. There are 285 more fine recipes in the Star-Bulletin Cook Book, which may be obtained at our office for fifty cents.

PEA TIMBALES

Press through a sieve fresh or canned peas until you have a cupful. Add 2 beaten eggs, a drop or two of onion juice, a quarter of a cup of rich white sauce, 2 tablespoonfuls of melted butter, salt and cayenne to taste. Beat well, put into small molds, and bake in a pan of water till they are set. Serve as a vegetable course at dinner.

6 ears of fresh corn. 2 cups of resh milk.
3 eggs, well beaten. Salt and pepper to taste.
Beat the eggs, add to milk and corn, add seasoning, and bake in a buttered pudding dish from

CORN PUDDING

Mrs. Robert Lewers.

BAKED TOMATOES

Peel the tomatoes, hollow out a small place in the center of each. Place in a pudding dish, seasoning each with salt, pepper and butter, and a sprinkling of brown sugar. Cover with a lid and bake half an hour. Remove the lid and brown 10 minutes. Just before serving, pour over the top 3 tablespoonfuls of whipped cream with melted butter.

Mrs. G. F. Humbert.

CANDIED SWEET POTATOES

Boil the quantity required whole and with the skins on. When tender, remove from the fire and peel. Slice. Put in a shallow baking tin, sprinkle with sugar, dot with butter and cover with sherry. Have a hot oven and leahas cooked away.

Mrs. G. F. Humbert.

Del Monte

BRAND

Canned Fruits

and

Vegetables

"You can be sure they're always pure"

For Sale Everywhere

Gonsalves & Co.

DISTRIBUTORS

74 Queen Street

Tel. 2268

Island Meats 7

and Vegetables
Retail and Wholesale
Territorial Marketing Division
Maunakea, Nr. Queen Phone 1840

half an hour to an hour.

FRESH SANTA ROSA

APPLES

Delivery Every Way Every Day
CHUN HOON
Kekaulike, Nr. Queen Phone 399

Y. TAKAKUWA &CO.

"NAMCO" CRABS, packed in Sanitary Cans, wood lined. Nuuanu St., Near King St.

Territorial MARKETING DIVISION Maunakea St., Near Queen SATURDAY SPECIALS Telephone 1840

A!! Kinds of Sausage at Reasonable Prices.
NO DELIVERY

HAAS' Delicious Candy after Dinner

Get a Box at BENSON, SMITH & CO., Tomorrow

READ THIS PAGE EVERY FRIDAY

PARAGON MARKET

Cor. Alakea and Beretania

Phone 1104

We specialize in fine meat. Our buying facilities are exceptional and we are able to give you for your Sunday dinner the

Tenderest, Juiciest Meat in Honolulu

Visit us early tomorrow. "Maile" Creamery Butter

FRESH FISH EVERY DAY



Rich Crisco Cakes Without Butter Expense

Perhaps you believe that nothing but expensive butter will do for cake making? Perhaps the high price of butter and eggs makes you hesitate to make many cakes?

But with Crisco you can produce as excellent a cake as with the finest butter. Your Crisco cake will also stay fresh and moist longer. This is being proved every day in thousands of homes. Try the above recipe. There are several rich Crisco cakes which may be made for twenty-five cents and less.

Mrs. Housewife, these Merchants will help solve your Dinner Problem















